IN THE SPECIFICATION

Page 1, please amend the Paragraph beginning at line 2 as follows:

The present invention relates to a deep fat fryer ~~according to the introductory portion of claim 1~~ including:

a frying pan;

a heating element for heating a cooking medium in the frying pan;

a temperature sensor circuit for sensing the temperature of the cooking medium in the frying pan and generating a temperature signal representing the sensed temperature in the frying pan;

a heater control for activating and deactivating the heating element; and

a control system operatively connected to the temperature sensor circuit and to the heater control, the control system being adapted for thermostatically activating the heating element in response to a temperature signal from the temperature sensor circuit representing a sensed temperature at or below a lower limit value and deactivating the heating element in response to a temperature signal from the temperature sensor circuit representing a sensed temperature at or above an upper limit value; and for generating a food lowering command signal commanding the lowering of food in response to a temperature signal from the temperature sensor circuit.

Page 2, please amend the Paragraph beginning at line 29 as follows:

These objects are achieved by providing a deep fat fryer ~~according to claim 1.~~ wherein the control system, while the heating element is active, is adapted for generating the food lowering command signal in response to a temperature signal from

3

the temperature sensor circuit representing a predetermined sensed temperature below said upper limit value. The generation of a food lowering command signal commanding the lowering of food to the cooking medium in response to a temperature signal representing a sensed temperature below the upper limit value of the cooking medium temperature at which the heater is deactivated and while the heating element is active supports optimal timing of the lowering of the food into the cooking medium, so that the temperature drop is minimized while the risk of temperature overshoot is avoided or at least reduced.

~~Particular embodiments of the invention are set forth in the dependent claims.~~

Page 4, please amend the Paragraph beginning at line 3 as follows:

The heating element 2 is included in a heating circuit 12 which includes a heating element control switch 13 for switching the heating element 2 on and off to control ~~of~~ the temperature of the cooking medium 3 by activating and deactivating the heater 2. The heating circuit 12 further includes a number of safety features in the form of a pan presence sensor 18, a thermostatic switch 14 that opens in response to a temperature exceeding the maximum allowable frying temperature and automatically closes when the temperature is lowered again to a level under the maximum allowable frying temperature and a safety fuse 15 adapted to open in response to a highest safe temperature above the maximum allowable frying temperature.

IN THE CLAIMS

Please amend the claims as follows:

1. (currently amended) A deep fat fryer including:

a frying pan;

a heating element for heating a cooking medium in the frying pan;

a temperature sensor circuit for sensing the temperature of the cooking medium in the frying pan and generating a temperature signal representing the sensed temperature in the frying pan;

a heater control for activating and deactivating the heating element; and

a control system operatively connected to the temperature sensor circuit and to the heater control, the control system being adapted ~~for~~

[[-]] (1) for thermostatically activating the heating element in response to a temperature signal from the temperature sensor circuit representing a sensed temperature at or below a lower limit value and deactivating the heating element in response to a temperature signal from the temperature sensor circuit representing a sensed temperature at or above an upper limit value; and (2) for

[[-]] ~~in response to a temperature signal from the temperature sensor circuit,~~ generating a food lowering command signal commanding the lowering of food in response to a temperature signal from the temperature sensor circuit;

~~characterized in that~~ wherein the control system, while the heating element is active, is adapted for generating a first food lowering command signal for loading food in response to a temperature signal from the temperature sensor circuit representing a first predetermined sensed temperature below said upper limit value ~~, on condition that the heating element is active~~ and for generating a second food lowering command signal for immersion of food in the cooking liquid in response to a temperature signal from

5

the temperature sensor circuit representing a second predetermined sensed temperature below said upper limit value but greater than said first predetermined sensed temperature.

2. (original) A deep fat fryer according to claim 1, wherein the control system is adapted for generating the food lowering command signal in response to a first occurrence of the temperature signal from the temperature sensor circuit representing a predetermined sensed temperature below said upper limit value after switching on of the fryer or after heating up the cooking medium from a temperature below a lowest possible frying temperature.

3. (previously amended) A deep fat fryer according to claim 1, further including a user interface operatively connected to the control system for setting a boost condition in which boost condition said upper limit value of the sensed temperature and said predetermined sensed temperature below said upper limit value are temporarily increased.

4. (original) A deep fat fryer according to claim 3, wherein said control system is adapted for determining said temporarily increased upper value of the sensed temperature by adding a predetermined increase to said upper limit value of the sensed temperature.

5. (original) A deep fat fryer according to claim 4, wherein the control system is adapted for ending the boost condition in response to a temperature signal representing said increased upper limit value.

6

6. (previously amended) A deep fat fryer according to Claim 3, wherein the control system is adapted for ending the boost condition in response to expiry of a predetermined period of time after the start of the boost condition.

7. (previously amended) A deep fat fryer according to Claim 1, further comprising at least one signal generator adapted for generating a human perceptible food lowering command signal in response to a food lowering command signal from the control system.

8. (original) A deep fat fryer according to claim 7, further including a basket and a basket lift for lowering the basket into the cooking medium in the frying pan and lifting the basket out of the cooking medium, and adapted to lower the basket into the cooking medium in response to a food lowering command signal from the control system, the control system being adapted to generate the food lowering command signal causing the generation of the human perceptible signal before the generation of the food lowering command signal causing the basket lift to lower the basket into the cooking medium.